



Job _____ Item No. _____

Grill Express™ Sandwich Grills

Grooved Plate GX10IG GX14IG GX20IG

Smooth Plate GX10IS GX14IS GX20IS

Combination Grooved Smooth Plate GX20IGS



GX20IGS

DESCRIPTION

Grill Express™ sandwich grills are designed to offer reliable commercial-grade performance at an affordable price. These units feature cast iron platens for increased durability. The temperature is controlled by an easy to use thermostat for quick adjustments. The grill is ideal for fast and simple cooking of sandwiches, quesadillas, steak, chicken, or any other product that can be grilled.

SPECIFICATIONS

Grill Express™ sandwich grills will be manufactured in China and have a stainless steel body. The units will use iron platens, which are available in smooth or grooved. 20-inch (508mm) models can also be ordered with a combination of smooth and grooved plates. The handle will be heat resistant. The top will use a hinge system for easy and safe operation. The manual thermostat will allow for temperature adjustment from 175°F (79°C) up to 450°F (232°C). GX10 models will be available as 120 V versions. GX14 models will be available in either 120 V or 208 V/240 V versions and the GX20 models will be available in 208 V/240 V only. The grills will come with a factory attached six [6] foot cord with a standard NEMA plug based on the specific unit purchased.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Operates at temperatures from 175°F (79°C) up to 450°F (232°C) controlled by manual thermostat
- Accommodates product up to three [3] inches (76 mm) thick
- Heavy-duty cast iron platens for increased durability
- 0.75-inch (19 mm) splash guard on bottom platen to protect against grease spills and contain product
- Heavy gauge, water resistant conduit to protect electrical connections between top and bottom
- Removable grease trough for easy cleanup

OPTIONS & ACCESSORIES

- Grooved or smooth platens [combination grooved left, smooth right variation available on 20-inch (508 mm) wide models]
- Grooved panini spatula [part number CG-S]
- Panini scraper [part number CG-SC]

CERTIFICATIONS



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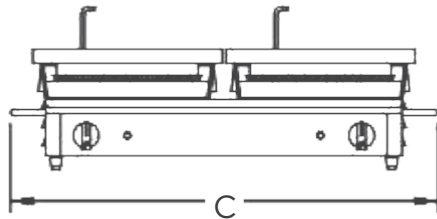
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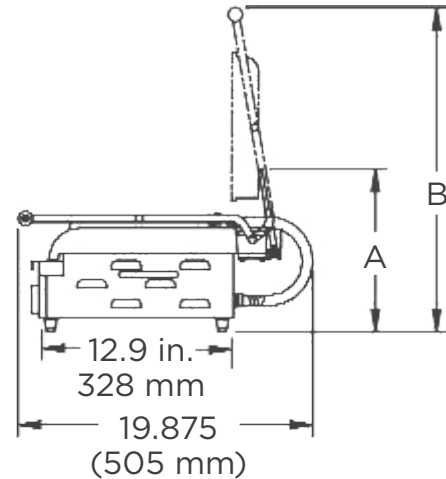
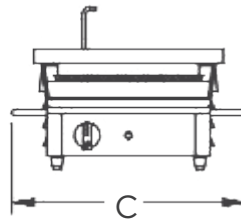
Smooth Plate GX10IS GX14IS GX20IS

Combination Grooved Smooth Plate GX20IGS

GX20IS shown below



GX10IS shown below



CLEARANCES AND OTHER DIMENSIONS

The electrical cord exits the chassis approximately 1.2 inches (30 mm) up the body on the back side and 3.5 inches (89 mm) in from the right side [when looking from the front]. The legs in the back sit flush against the back and are inset one [1] inch (25 mm) from the sides. The front legs are set flush on the outside and are 1.5 inches (38 mm) from the front of the body. Please make sure to allow adequate clearance for the unit to open fully to the stop point.

MODEL	VOLTS	AMPS	WATTS	PLUG
GX10	120	11.7	1,400	5-15P
GX14	120 208/240	15 10.1/11.7	1,800 2,100/2,800	5-15P ¹ 6-15P
GX20	208/240	13/15	2,700/3,600	6-20P

¹5-20P for CSA



MODEL	HEIGHT CLOSED [A]	HEIGHT OPEN [B]	WIDTH [C]	DEPTH	LEG HEIGHT	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
GX10	10.875 in. (276 mm)	21.8 in. (554 mm)	10.375 in. (264 mm)	19.875 (505 mm)	1 in. (25 mm)	50 lb. (22.7 kg)	45 lb. (20.4 kg)
GX14	10.875 in. (276 mm)	21.8 in. (554 mm)	16.5 in. (419 mm)	19.875 (505 mm)	1 in. (25 mm)	63 lb. (28.6 kg)	57 lb. (25.9 kg)
GX20	12.375 in. (314 mm)	23.3 in. (592 mm)	29.75 in. (756 mm)	19.875 (505 mm)	2.5 in. (64 mm)	100 lb. (45.4 kg)	93 lb. (42.2 kg)

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